

roggen bock

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **12**
- SRM **8.9**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **40 C**, Time **15 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **43.6C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 2.5 kg (44.6%) | 79 % | 16 |
| Grain | Żytni | 1.8 kg (32.1%) | 85 % | 8 |
| Grain | Vienna Malt | 1 kg (17.9%) | 78 % | 8 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.3 kg (5.4%) | 79 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |